**State of Ohio Food Inspection Report**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

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**Name of facility:** KIDS LEARNING PLACE ST. MARYS

**Check one:** [x] FSO  [ ] RFE

**License Number:** 546

**Date:** 12/10/2019

**Address:** 1659 CELINA RD.

**City/State/Zip Code:** ST. MARYS OH 45885

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**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

### Compliance Status

| Supervision | Type/Status | Time/Compliance
<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>1 [x] IN</td>
<td>[x] Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
</tr>
<tr>
<td>2 [x] IN</td>
<td>[x] Certified Food Protection Manager</td>
<td></td>
</tr>
<tr>
<td>3 [x] IN</td>
<td>[x] Management, food employees and conditional employees; knowledge, responsibilities and reporting</td>
<td></td>
</tr>
<tr>
<td>4 [x] IN</td>
<td>[x] Proper use of restriction and exclusion</td>
<td></td>
</tr>
<tr>
<td>5 [x] IN</td>
<td>[x] Procedures for responding to vomiting and diarrheal events</td>
<td></td>
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<tr>
<td>6 [x] IN</td>
<td>[x] Proper eating, tasting, drinking, or tobacco use</td>
<td></td>
</tr>
<tr>
<td>7 [x] IN</td>
<td>[x] No discharge from eyes, nose, and mouth</td>
<td></td>
</tr>
<tr>
<td>8 [x] IN</td>
<td>[x] Hands clean and properly washed</td>
<td></td>
</tr>
<tr>
<td>9 [x] N/A</td>
<td>[x] No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
<td></td>
</tr>
<tr>
<td>10 [x] IN</td>
<td>[x] Adequate handwashing facilities supplied &amp; accessible</td>
<td></td>
</tr>
<tr>
<td>11 [x] IN</td>
<td>[x] Food obtained from approved source</td>
<td></td>
</tr>
<tr>
<td>12 [x] IN</td>
<td>[x] Food received at proper temperature</td>
<td></td>
</tr>
<tr>
<td>13 [x] IN</td>
<td>[x] Food in good condition, safe, and unadulterated</td>
<td></td>
</tr>
<tr>
<td>14 [x] IN</td>
<td>[x] Required records available: shellstock tags, parasite destruction</td>
<td></td>
</tr>
<tr>
<td>15 [x] IN</td>
<td>[x] Food separated and protected</td>
<td></td>
</tr>
<tr>
<td>16 [x] IN</td>
<td>[x] Food-contact surfaces: cleaned and sanitized</td>
<td></td>
</tr>
<tr>
<td>17 [x] IN</td>
<td>[x] Proper disposition of returned, previously served, reconditioned, and unsafe food</td>
<td></td>
</tr>
</tbody>
</table>

### Approved Source

18 [x] IN  [x] Proper cooking time and temperatures

19 [x] IN  [x] Proper reheating procedures for hot holding

20 [x] IN  [x] Proper cooling time and temperatures

21 [x] IN  [x] Proper hot holding temperatures

22 [x] IN  [x] Proper cold holding temperatures

### Good Hygienic Practices

23 [x] IN  [x] Proper date marking and disposition

24 [x] IN  [x] Time as a public health control: procedures & records

### Employee Health

25 [x] IN  [x] Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Populations

26 [x] IN  [x] Pasteurized foods used; prohibited foods not offered

### Preventing Contamination by Hands

27 [x] IN  [x] Food additives: approved and properly used

28 [x] IN  [x] Toxic substances properly identified, stored, used

### Protection from Contamination

29 [x] IN  [x] Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

### Time/temperature Controlled for Safety Food (TCS food)

30 [x] IN  [x] Special Requirements: Fresh Juice Production

31 [x] IN  [x] Special Requirements: Heat Treatment Dispensing Freezers

32 [x] IN  [x] Special Requirements: Custom Processing

33 [x] IN  [x] Special Requirements: Bulk Water Machine Criteria

34 [x] IN  [x] Special Requirements: Acidified White Rice Preparation Criteria

35 [x] IN  [x] Critical Control Point Inspection

36 [x] IN  [x] Process Review

37 [x] IN  [x] Variance

### Risk Factors

are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public health interventions

are control measures to prevent foodborne illness or injury.

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As per HEA 5302A The Baldwin Group, Inc. (10/19)

As per AGR 1268 The Baldwin Group, Inc. (10/19)
## Good Retail Practices

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

### Safe Food and Water

- **Pasteurized eggs used where required**
- **Water and ice from approved source**

### Food Temperature Control

- **Proper cooling methods used; adequate equipment for temperature control**
- **Plant food properly cooked for hot holding**
- **Approved thawing methods used**

### Food Identification

- **Thermometers provided and accurate**
- **Food properly labeled; original container**

### Prevention of Food Contamination

- **Insects, rodents, and animals not present/outer openings protected**
- **Contamination prevented during food preparation, storage & display**
- **Wiping cloths: properly used and stored**
- **Washing fruits and vegetables**

### Proper Use of Utensils

- **In-use utensils: properly stored**
- **Utensils, equipment and linens: properly stored, dried, handled**
- **Single-use/single-service articles: properly stored, used**
- **Slash-resistant, cloth, and latex glove use**

### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection  R = repeat violation

<table>
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<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
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</table>

### Person in Charge

**AARON LONGSWORTH**  RS/SIT# 3034

### Date

12/10/2019

### Sanitarian

Auglaize County Health Department

### License

Auglaize County Health Department

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**State of Ohio**  
**Food Inspection Report**  
**Authority: Chapters 3717 and 3715 Ohio Revised Code**

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**Name of Facility**  
KIDS LEARNING PLACE ST. MARYS

**Type of Inspection**  
sta

**Date**  
12/10/2019

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**GOOD RETAIL PRACTICES**

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**Auglaize County Health Department**

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**As per HEA 5302B The Baldwin Group, Inc. (10/19)**

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**As per AGR 1268 The Baldwin Group, Inc. (10/19)**

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